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**905.562.WINE**

**Fall/Winter Hours:** We are open on Saturdays between 10:30am and 5:00pm. Closed January and February.

Other times are by appointment or chance (if we are at the winery). If you would like to visit, please call or email us:

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**Harvest Report** The 2002 harvest is underway and we are generally pleased with the quality of the fruit and the product in our tanks. We note that some of the earlier ripening varieties (i.e., Chardonnay), exhibit good maturity (i.e., brown woody stems and mature seeds) but have sugar levels that are 1 to 2 Brix lower than observed last year at the same ripeness level. We suspect that the unusually hot and dry conditions this summer has impacted vine growth (faster maturity) and reduced sugar development.

Certain grape varieties such as Riesling are also exhibiting "sunburn" and the impacted berries are not ripening properly necessitating that the grape bunch either be discarded or the berries removed during picking. Some growers are also reporting that their thin-skinned varieties such as pinot noir have significant "sour rot", a bacterial spoilage of damaged fruit, that contributes volatility to the juice and wine. We are observing sunburn (and will have to field sort) but have experienced very little sour rot. This is definitely one year where the effort and expense we expended on canopy management (shoot placement, leaf removal and hedging) to expose the fruit, will pay a real dividend.

In contrast with what we are observing with our early ripening varieties, our later ripening, thick-skinned varieties (Nebbiolo, Merlot and Cabs) are mature and are surprisingly high in sugar (>23° Brix) at this point in their development. These will be big wines that will rival our 2001s in intensity.

No unusual occurrences of ladybugs are reported in Ontario's vineyards this year. A relief to growers and wineries alike!

In summary, expect to see some excellent wine produced in Ontario in 2002. Wine quality will be uneven however, depending on a winery's source of grapes and the management practices followed in the vineyard.

**Our Agent.**

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## **New Releases (October 19th)**

**2001 G.H. Funk Vineyard Chardonnay (\$20.00):** Produced from 19 year-old vines, harvested at 24° brix, whole berry pressed and fermented in new French oak barrels. The wine was removed from the barrels after only 2 months. The wine is currently a bit “tight” but is expected to evolve nicely. Expect a burgundian style wine with great weight on the palate. We recommend that you put this wine away for a few years in your cellar to realize its full potential.

**2000 Rosé Sparkling Wine, G.H. Funk Vineyard (\$22.00):** the first 700 bottles of this perennial favourite are ready. The wine is predominately pinot noir with some chardonnay and syrah. It was produced following the traditional method where it is fermented in the bottle and left on the lees for 14 months prior to disgorging. Described as having lovely strawberry aromas, good balance (albeit on the dry side) and a long finish. The final 300 bottles will be available for our December 7<sup>th</sup> release.

**2000 Gamay Noir, Estate Unfiltered, Sandstone Vineyard (\$20.00),** The grapes that went into this wine were harvested at 23.5° brix. The wine is lighter reflecting the vintage, but perhaps more elegant than its predecessors, has great balance and some wonderful peppery notes on the finish. We are pleased to offer this wine.

**Christmas release event (December 7<sup>th</sup>, 2002)** Expect a similar format, with great food and wine. We will be releasing our 2001 G.H. Funk Vineyard Pinot Noir, our 2000 Sandstone Gamay Reserve and our 2001 Sandstone Chardonnay starting at 9:00am. Volumes will again be limited. Parking will be along the lane behind the winery building. Look forward to seeing you.

Visit our web site [www.vaxxine.com/fwine/winery.html](http://www.vaxxine.com/fwine/winery.html)

**Vintage Report** Some of you have asked how our wine is maturing and when it will reach its peak potential for consumption. We have had the good fortune of tasting our older vintages and offer the following guidance.

### **Pinot Noir, G.H Funk Vineyards**

1998 and 1999 drink now to 2004

2000 drink or hold to 2005

### **Riesling, G.H Funk Vineyards**

1998 drink now

1999 and 2000 drink or hold to 2005

2001 drink or hold to 2005

### **Sparkling Wines, G.H Funk Vineyards**

All vintages, drink within 6 to 9 months of purchase

### **Gamay, Sandstone Vineyards**

1998 and 1999 drink or hold to 2005

2000 drink or hold to 2005

### **Chardonnay, Sandstone Vineyards**

1998 and 1999 drink over next 12 months

2000 and 2001 drink or hold to 2005

### **Meritage Sandstone Vineyards**

1998 drink or hold 2006

2000 drink or hold 2006